



## **~~Starters /Antipasti~~**

**Smoked salmon, beetroot salad and toasted fruits bread**  
*Salmone affumicato con barbabietole e pane tostato*

**Black pepper beef carpaccio served with toasted hazelnut ,  
micro watergrass and salsa tonnata**  
*Carpaccio di manzo servitor con nocciole tostate e salsa tonnata*

**Burrata cheese served with cherry tomato and basil (V)**  
*Burrata servita con pomodorini e basilico*

**Troffie with basil pesto**  
*Troffie pesto alla genovese*

## **~~Main courses / Secondi piatti~~**

**Tagliatelle with black truffle and mixed wild mushrooms (V)**  
*Tagliatelle con tartufo nero e funghi misti*

**Char grilled fillet of seabass with green beans and black olives**  
*Filetto di branzino alla griglia con fagiolini e olive nere*

**Pan fried calf's liver with sautéed onions, sage and white wine served with spinach**  
*Fegato in padella con cipolle saltate, salvia e vino bianco servito con spinaci*

**Char grilled chicken paillard with sautéed potatoes and broccoli**  
*Paillard di pollo alla griglia servito con patate saltate e broccoli*

## **~~Desserts~~**

**“Traditional Italian Tiramisu”**

**White chocolate Pannacotta with raspberry sauce**  
*Pannacotta al cioccolato bianco con salsa al lampone*

**Homemade ice cream and sorbet**  
*Gelati e sorbetti della casa*

**3 Courses meal £29.50**

**Please do let us know of any allergies or intolerances before ordering**  
**Prices include 20% VAT and are subject to 12.5% discretionary Service charge**